

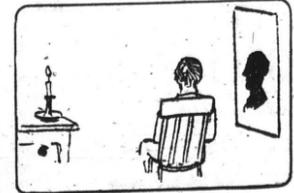
QUITE AMUSING GAME

"Detective's Note Book" Is No Hard to Arrange.

Pastime Is Intended to Test One's Skill in Identification of Profiles of Villains for Whom Reward Is Offered.

Now that the fall and winter is coming on, the boys and girls will be looking for something in the way of indoor games to amuse their guests at their evening parties, and the boy or girl that can get up something new is always in demand.

A very good game which can be arranged without much trouble is called the detective's note book, and is supposed to test the skill in recognizing villains for whom a big reward is offered, if you have nothing to go by but a picture. The apparatus required



Making the Profile.

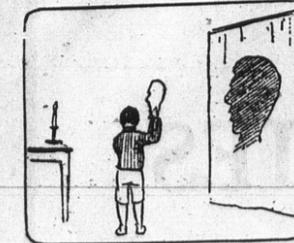
is a smooth board, some sheets of which paper, a sheet and a candle. The board is hung upon the wall with a chair in front of it, but not too close. About ten feet away have a lighted candle, the other lights being put out. Ask a boy to sit in the chair, which should have a back high enough to hold his head steady, so that the shadow of his profile falls upon a sheet of paper tacked to the board.

Run around the outline of this profile quickly with a soft pencil. Put a number on it, and the boy's name. Ask another boy to take the chair while your assistant cuts out the profile you have just made. In a few minutes you will have half a dozen and you may stick in one or two fake profiles to add to the fun.

Now hang your sheet where the folding doors go, between two rooms if possible, and set your candle on a table in one room, while your guests take their places in the other. Each person should have a slip of paper to write down opposite the number you call out the name of the boy they think the profile belongs to, the numbers you have put on them being not in order of course, but any number you please, such as 46 and 81.

Standing in the back room, about one-third of the way from the candle to the sheet, you can hold up a profile so that it throws a shadow, but the outline will be so big and look so curious that you will be astonished how hard it is for a person to guess it, even if it is that person's own profile.

The winner at this game is the one who gets the greatest number of correct guesses. If you have slipped in one or two fake profiles you will find that some one or other will be sure



Profile Finished.

they know the boy and will write his name opposite the number you call out.

It is better to confine the profiles to boys, because girls are too easily recognized by the way they do up their hair, and besides girls do not make good villains for detectives to hunt.

Mark Twain's Walk.

Upon a certain occasion Charles Dudley Warner, who was friend and neighbor to Mark Twain, asked him to go walking, and Mark, as usual, refused.

Dudley summoned all his powers of persuasion to no purpose. "You really ought to do it, you know," he said finally. "It's according to scripture."

"No 'mark-the-perfect-man' chestnuts on me if you please," warned the humorist. "Give me your authority." "Fifty chapter of Matthew, verse the forty-first," said Mr. Warner, readily. It reads like this: "And whoever shall compel thee to go a mile, go with him, Twain."

Needless to say, Twain went with Dudley for that walk.

Washington's Death.

George Washington died the last hours of the day, the last day of the week, of the last month of the year, of the last year of the eighteenth century.

Bare Truth.

What is that which no one wishes to have, yet no one wishes to lose? A bald head.

"Soleful."

Why is wit like a Chinese lady's foot? Because brevity is the soul of it.

NOTHING TO WORRY ABOUT

Worst to Come, But It Will Be a Few Million Years Before It Gets Here.

The public is often put in a panic by scientific persons who seem to have little fear for themselves. Learned men announce one thing after another that strikes terror to the multitude.

Common persons cannot dispute those who think in cycles and figure with logarithms, and must take any scientific declaration without question.

An astronomer now says that with modern refinements of mathematical analysis and increased accuracy of observation it has been found that Mercury does not conform to the Newtonian theory of gravitation. That planet, it is added, is going too fast and has a "kink" in its orbit. They haven't yet figured out just what this "kink" will do to us, but they come forward with another theory that has an awful "kick" in it.

The moon is misbehaving, they affirm. It is possible that the sights observed by Luna in modern times on this earth may have demoralized her. She is "going faster" than ever, the astronomers say, and is moving toward the earth. When she reaches the earth, even the astronomers will probably take to the woods.

When will the moon get here? Why, she is coming at the rate of fourteen feet in 200 years, and is expected to arrive in 1,945,000,000 years!—Judge.

Shattered Test.

The extremely handsome professor of nerve restoration was addressing his matinee class of society ladies, relates the Cleveland Plain Dealer.

"I am about to show you one of my original tests," he said, with a flash of perfect teeth. "I produce an artificial mouse attached to a string and draw it across the floor. You all know it is artificial and are not startled. Yet there may be a little palpitation. Let us see." He stepped outside and immediately reappeared, his hand holding a string to which a mouse was attached. He drew it forward. "You see how harmless it is. Look at it for a little while." He tossed down the string and the mouse immediately made a dash for the nearest chair. In five seconds the room was empty.

The handsome professor looked around ruefully. "That darn kid rung in a live one on me," he said.

Change on Early Rising.

In the diary of which a partial translation was issued last year, Li Hung Chang deprecates the habit of early rising. At the close of his visit to St. Petersburg the Chinese statesman wrote: "I have learned that we start early tomorrow morning. This is not to my taste. I would much prefer to begin the journey now and sleep on the train. To arise so early in the morning seems to be a foolish western practice, foolish especially among men of state, who could so much better transact their affairs at night, when all is quiet and the mind is most alert. But from all I can learn these statesmen and lawgivers look for their pleasures at night, going to banquets, theaters and fancy parties. To this I attribute much of the intrigue known to all these courts. Women cannot enter the council chambers nor make speeches in parliament, but they work their wiles at the parties and operas."

Gentle Hint.

Not all the worms that turn are as gentle and as tactful in their turning as the one that a German paper recently described.

A quiet, patient little man had been pushed about and trodden on by the other passengers on a crowded street car. For a long time he suffered in silence. Then, in a meek voice, he addressed an awkward youth standing next to him.

"Young man," he said, "I hope you will not think me rude, but may I ask your age?"

The youth stared at him for a moment and replied: "Eighteen."

"Eighteen," repeated the little man, softly. "Now, really, young man, don't you think that you are old enough to stand on your own feet?"—Youth's Companion.

Beautiful Mosquito.

Most people are familiar with the fact that a powdery or mealy substance comes from the wings of butterflies and moths when they are touched, or when they come against the clothing. On account of this, they are sometimes called millers, though the term is more frequently applied to moths. The naturalist has a long Latin name for them that means scaly wings, and so calls them the Lepidoptera.

Some other kinds of insects besides the Lepidoptera have interesting scales on their wings, which has a very beautiful arrangement of long, flat scales arranged in rows along the veins of the wings. Those of the butterfly are often of especially beautiful colors so arranged as to form exquisite patterns.—St. Nicholas.

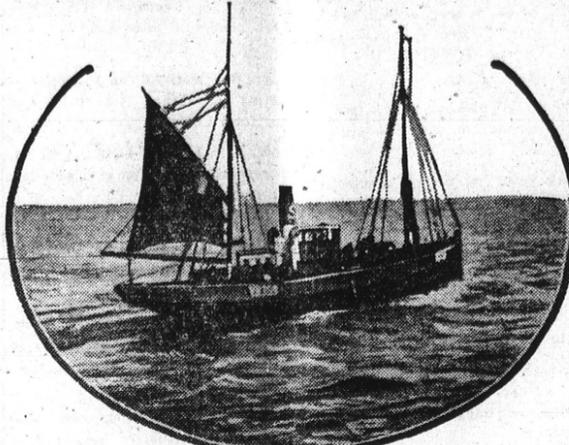
Something to Boot.

"Oh, Uncle Fred," said Willie, "are you going to give me that nice new watch?"

"No," replied Uncle Fred; "I'm going to trade it to you for a perfect report card from your teacher. But wait a minute—you're getting too much the better of the swap. You ought to give me something to boot."

"All right," said Willie, promptly. "I'll let you take my football!"

Inlets of Old North Carolina



TYPE OF FISHING BOAT

THE North Carolina coast is a paradise for fishermen, and the past season has proven no exception to the rule. October and November are the banner months for the sportsmen, but there is good fishing at practically all times. In October and November continuous north and east winds cause the fish to leave the bays, creeks and rivers and seek the warmer waters of the ocean, "seeholing up," preparatory to migrating south. The waters around Beaufort, N. C., seem to have an especial attraction for a great variety of fish, much to the surprise and delight of visiting sportsmen. Among the many kinds caught with hook and line, are blue fish, sea trout, (squeteague) Spanish mackerel, sheepshead, black fish, spot, flounders, sea bass, butterfish, croakers, drum, king fish, cero with an occasional tarpon and caho. The individual weight of the last three mentioned, being anywhere from 10 to 70 pounds.

Some Big Catches.

Along Bogue, and Core sounds, around Harker's island, in the straits, and along the sandy shores, from Beaufort inlet to Cape Lookout Point, (a distance of ten miles), netters are continuously on the watch for mullet during the fall months. The fish, at this time are large and fat, often weighing from two to three pounds. When a catch is made they are sold to the fish houses in the town, and immediately dressed, cleaned and salted down in barrels of about 100 pounds each, shipped throughout the state and to northern markets. The seine fishing is done by the larger boats, outside the three-mile limit. Often large catches are made in this way. The record catch of the season was made by the schooner "George B. Balster," consisting of 68,000 pounds, selling on the wharf for \$1,600, being about two and one-half cents per pound. This catch was exceeded a year ago by the schooner "Dewey," when 90,000 pounds were taken at one haul. This lot was sold for \$2,250 spot cash. Some 12 or 15 men constitute the crew, and in the case of the latter no man aboard received less than \$80 for his share. The owners of the boat, captain and mate, of course, receiving much more.

Shrimp are also caught along shore in great quantities during August, September and October. These are brought to the fish houses, dumped on the floor, and every boy, white or colored, who wants a job, and can get a box to sit on, is set to work "heading" the shrimp, as shown in the illustration. Both hands are employed in this work. The beheaded shrimp are thrown into a bucket in front of each boy. The full bucket is taken to the floor boss, who gives each boy credit. The shrimp are then packed in boxes with cracked ice, layer for layer, and immediately shipped north. Great hauls of shrimp have recently been made, the largest consisted of 82 boxes (about one and one-half bushels to a box), they were sold on the wharf at \$7 per box; \$574 in all. The waters outside of the inlet were alive last fall with edible fish, and the "hook and liners" are having great sport, many declaring that the fish were so plentiful they could feel the sinker striking against their backs as it went down.

One seine fishing boat brought to the fish house recently 10,000 pounds of trout (weak fish), as three other boats brought in 5,000, 3,000 and 2,000 pounds, respectively.

Odor Only Waste.

Greatest in point of value are the menhaden, often called bankers, or fat-backs. These fish are very rich in oil, and millions of them are taken, to one of the edible variety. Twenty auxiliary schooners, with capacity of 200,000 to 300,000 are employed during the season from May to December in catching these fish. Six factories, in the vicinity, receive these fish from the boats, paying at the rate of \$1 per 1,000 for them. The fish are "tried out" for the oil, and the remainder, called "scrap," is dried and sold for fertilizer. Nothing is lost or wasted, except the odor, which permeates the air for miles to leeward of the factories. The fish are hoisted from the hold of the vessel by means of an endless chain of buckets, emptied into cars at the top of the hoist, and so carried on the railway to the factory. Some ten miles from Beaufort inlet,

the coast makes a sharp right-angled bend, with Cape Lookout at the apex. From the end of the cape, a narrow line of shoals, of coral formation, extends much farther out. The cape, and its submerged continuation forms a wall, as it were, reaching seaward 15 miles or more. Cape Lookout is so shaped as to embrace a bay, a quiet and beautiful sheet of water, called "Lookout Bight." The coast configuration thus forms a remarkable natural trap into which fall the fish, migrating northward.

HISTORIANS AND THEIR WORK

American Authors Occupy Foremost Places in the Ranks of Those Whom the World Honors.

Views of what is the distinctive historical faculty, whether breadth of vision, power of organization, philosophical insight, or narrative talent must vary as widely as historical styles and aims; but upon one requisite, skill and patience in research all agree. Even the impressionist author of the "French Revolution" had to bewail in his "Frederick the Great" the mountains of dust and ashes to be tumbled down to disengage the truly memorable. It is in this light that one notes with especial pleasure the remarks of James Ford Rhodes about the preeminent advantages of America in her historical depositories. Even foreign detractors, he told the American Antiquarian society, must admire "the easy and methodical arrangement of our historical materials, the accessibility of our libraries, and the various helps" connected with them; particularly since their own scholars still had "to pore over books without indexes, and delve among manuscripts in dusty archives." The justice of his statement needs no comment. A remarkable historical zeal has long been manifested in America. Every state and nearly every large city has its historical library; colleges and universities are jealous of their collections; the veriest hamlets in our older localities, have their historical and genealogical societies; and private accumulations are innumerable—all freely at the service of the investigator. The organization before which Mr. Rhodes spoke has itself closed a century in gathering a specialized accumulation of almost unique fullness. Only the federal government may be accused of lagging behind.—New York Evening Post.

Real "Deserted Village."

A "deserted village" which contains only one single soul, a woman, is that of Woolstein, a hamlet near Cassel in Prussia. It has been abandoned by its inhabitants on the ground that life there is hopeless. The soil is sterile, and the authorities refused to link the village to the outer world by rail. About a hundred of the inhabitants left in a body for America a few weeks ago, and since then those who were left behind have been moving daily to neighboring villages and towns. The village school was closed not many days ago because there were no more pupils, and on the following Sunday service was held for the last time in the village church. The houses are empty, and the village looks as if it had been swept by the plague. Only one inhabitant remains, Frau Hoeft, a shepherdess, who is eighty years old, and declares that she will die in the village where she was born.

Benevolent Earthquake.

Earthquakes, as a general rule, are disturbances not greatly desired, but one occurred at Piru, Ventura county a few days ago that proved a money maker for the Diamond Valley Oil company—most of the stockholders of which are Anaheim parties. The Diamond Valley company has been having lots of trouble with No. 1 well which ceased to be a producer on account of water. The trembler came along when the well was about to be abandoned, and completely shut off the water and started a fine flow of 32-gravity oil. The well is expected to continue as a steady producer, notwithstanding the queer way in which it was brought in.—Anaheim (Cal.) Correspondent Plain Dealer.

EVER POPULAR CHOW-CHOW

How to Prepare Delicacy All Like With the Cold Meat of Luncheon or Supper.

Materials: English mustard, one-half pound; tumeric, one-half ounce; mustard, two tablespoonsfuls; cider vinegar, one-half gallon; brown sugar, one cup; olive oil, one-half cup; cauliflower, one head; tiny cucumbers, one quart; button onions, one quart.

Directions: Cover the cucumbers with strong salt water and let stand over night, drain and wash. Boil the cauliflower and onions separately. Put the vinegar into the kettle, mix the mustard and tumeric, then stir them into the hot vinegar and stir continuously until it begins to thicken, then add the remaining ingredients and pour this while hot over the well-drained vegetables and cucumbers. Seal jars. Medium-sized cucumbers may be used and cut in pieces, not sliced.

HINTS FOR HOUSEWIVES

Among the chair seats which come ready to adjust are those of leather, leatherette, wood or cane. Each has some points decidedly in its favor and none is difficult to fasten into place.

Custard bowls is the name given to the pretty low blue and white bowls, which are quite as nice for bread and milk, or berries and cereal, as for custard.

To remove iron rust from white material wet the goods with lemon juice, rub on salt and put out in the sun. If the first application fails, try it again. If salt fish is required for immediate use it will freshen much more quickly if soaked in milk instead of in water. Sour milk will answer as well as sweet.

Mix stove polish with equal parts of household ammonia and turpentine and apply to the coal stove; rub it with a soft woollen cloth.

A porcelain sink can be quickly cleaned with paraffin. Dip a flannel lightly into the paraffin and rub the sink till all stains are removed, then thoroughly wash it with soda water.

About Paprika.

Now that paprika is being so much used it is apropos to pass on a hint given by a man who is a connoisseur. He says paprika should be spread out on a paper and left in the sun for three days, which brings out its true flavor, making it far more appetizing. Nearly all omelets are now using it in French dressing. A bit sprinkled on cream cheese is delicious in brown bread sandwiches; and what could be nicer than a mealy baked potato, that has been broken open enough to put inside a big lump of butter and a generous sprinkling of paprika, all so quickly done that it is—must be served piping hot.

Brown Mushroom Sauce.

Open a can of French mushrooms, turn into a bowl and let air one hour. Just before cooking the steak, melt four tablespoons of butter, add two tablespoons of flour, stir and cook till a dark brown, then add one cup of stock if you have it; if not, one of water and the liquor of the mushrooms, season with salt, pepper, pinch of sugar, one tablespoonful of table sauce, one tablespoonful of tomato-catsup, one tablespoonful of sherry, and if you use water take a piece of butter the size of an egg. Add mushrooms, put back on stove to heat, but do not cook them, as that makes them tough.

Cucumber Sauce.

A new use for cucumbers is in a sauce which may be made in quantity and kept to serve from time to time with cold meats and fish. With cucumbers at their best, now is a good time to try this. Use 12 large green cucumbers, one onion, half a teaspoonful of red pepper and one teaspoonful of salt. Chop the onion and cucumbers and squeeze the water out of the latter in a piece of cheesecloth. Add salt and pepper and also one cup of hot vinegar. Mix all thoroughly and bottle in glasses with paraffin over the top.

Cream Salmon.

One quart of milk or half milk and half water, come to a boil, then thicken this with three tablespoonsful flour or cornstarch which you have mixed thin with a little water before adding to boiled milk; let come to a boil, then remove from fire and add one tablespoon butter, salt to taste and one shake of pepper, then add one can of salmon and serve. Never boil after salmon has been added. Shredded codfish is very good if used in place of salmon.

Ressoles.

Chop fine some cold lamb or mutton, season and add half as much bread crumbs as there is meat; moisten with a well-beaten egg or a little thickened gravy; press into small egg cups, turn these out into a baking pan; put a little bit of beef dripping or butter on the top of each ressole and bake in a hot oven about twenty minutes. Serve with thickened gravy or tomato sauce.

Keeping Mint Fresh.

Whenever you have any mint leaves left over never throw them away, but keep them fresh to use again in the following manner: Sprinkle the mint well with water; then roll in a well-dampened cloth. This will keep it as fresh as when bought.

German Pan Cakes.

To each egg take one tablespoon of flour, a pinch of salt, a pinch of baking powder and add enough milk so it will pour easily into the pan. Make about as thick as griddle cakes.

PROPER SILAGE CORN

Select Varieties That Will Produce Large Fodder.

Most Important Essential is to Find Kind That Will Mature in Your Locality—Silage is Always Profitable to Farmer.

In selecting a variety of corn for silage always use one that will mature its grain. Other things being equal, select a variety that produces a large fodder as the yield will be greater.

There are special ensilage varieties such as "Virginia Ensilage corn," but before trying any of these be sure to know whether or not it will mature in your locality.

Corn can be planted somewhat thicker than generally used in growing grain but not thick enough to prevent the good ear development.

One dairyman who has had good success in growing corn for the silo and puts up about 1,000 tons a year says that he plants one-third more seed for the silage corn than for the corn grown for grain.

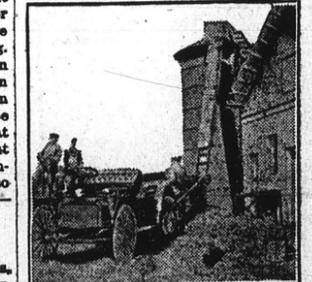
The amount, however, depends much upon the variety and the conditions of the soil.

The size of the silo of course depends upon the number of cattle to be fed. It should never be less than 20 feet high because pressure is necessary to preserve the silage.

The higher the better. A good rule is to have it twice as high as the diameter. The following table will show the size for a given number of cows for a 200-day feeding period:

Height	Diameter	Capacity
feet	feet	tons
10	24	34
12	25	52
14	27	78
16	30	119
18	32	166

Of course a silo will cost something—all farm buildings do—but, there is no building that can be erected on the farm that will pay better. A barn that would shelter the same amount of roughage and containing as much



Motor Farm Wagon Does Service in Many Ways.

feeding value as a 100-ton silo would have to have a storage capacity of 600 tons. Figure this out and see which would be the cheapest.

There are many kinds of silo and made of different materials. Concrete, cement, brick, tile and several styles of wooden silo. The wood silo is cheapest of course, but it is not so durable as the concrete or tile.

The different styles range from \$2 to \$5 per ton capacity for the concrete and tile silo, while the wooden stave silo will cost from \$2 to \$3 per ton capacity.

10 CENT "CASCARETS" FOR LIVER AND BOWELS

Cure Sick Headache, Constipation, Biliousness, Sour Stomach, Bad Breath—Candy Cathartic

No odds how bad your liver, stomach or bowels; how much your head aches, how miserable you are from constipation, indigestion, biliousness and sluggish bowels—you always get relief with Cascarets. They immediately cleanse and regulate the stomach, remove the sour, fermenting food and foul gases; take the excess bile from the liver and carry off the constipated waste matter and poison from the intestines and bowels. A 10-cent box from your druggist will keep your liver and bowels clean; stomach sweet and head clear for months. They work while you sleep.—Advt.

High.

"Is he a man of high ideals?" "Yes he will never be satisfied until he holds the aviation record for altitude."

END STOMACH TROUBLE, GASES OR DYSPEPSIA

"Pape's Diapepsin" makes Sick, Sour, Gassy Stomachs surely feel fine in five minutes.

If what you just ate is souring on your stomach or lies like a lump of lead, refusing to digest, or you belch gas and eructate sour, undigested food, or have a feeling of dizziness, heartburn, fullness, nausea, bad taste in mouth and stomach-headache, you can get blessed relief in five minutes. Put an end to stomach trouble forever by getting a large fifty-cent case of Pape's Diapepsin from any drug store. You realize in five minutes how needless it is to suffer from indigestion. It's the quickest, surest stomach doctor in the world. It's wonderful.—Advt.